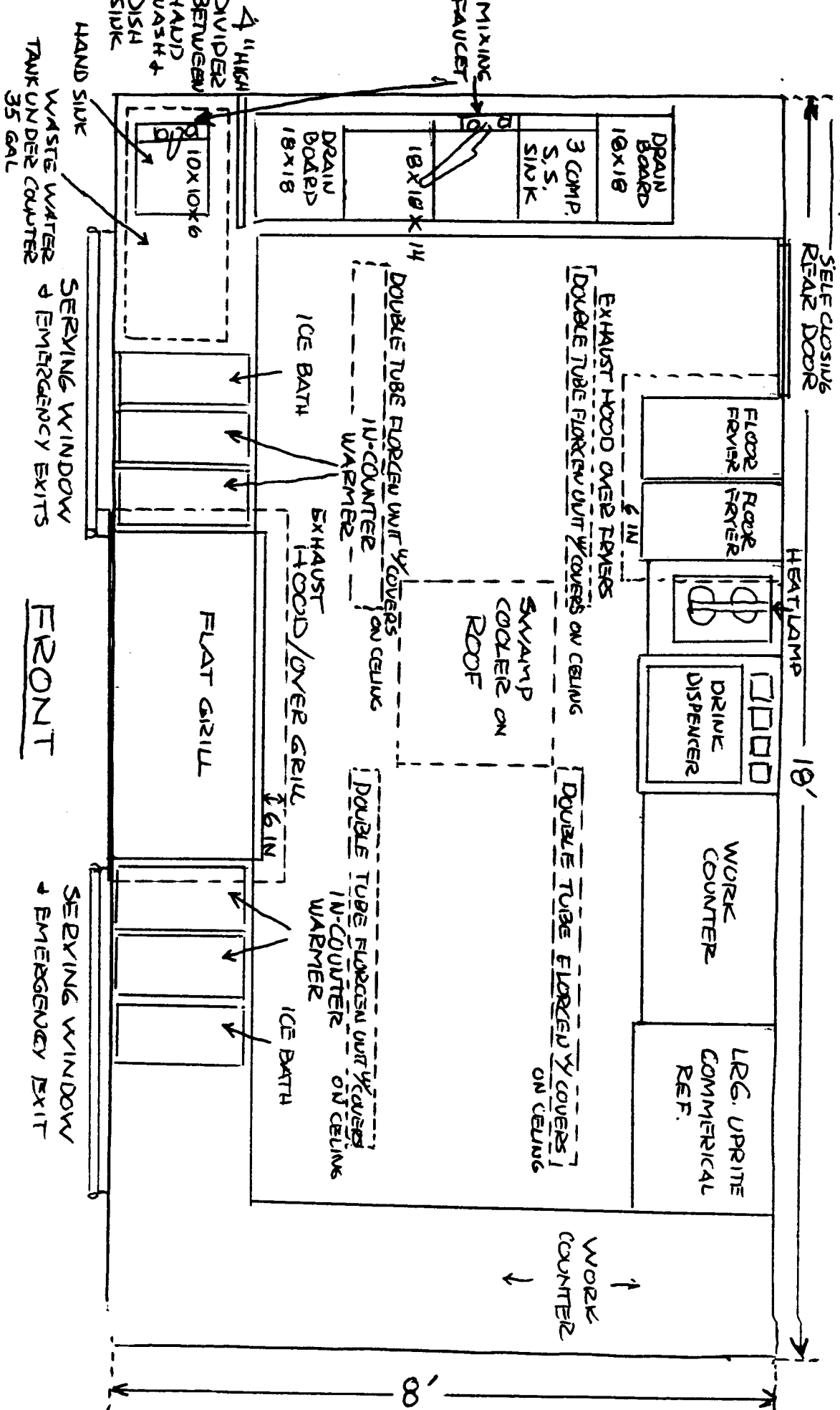


MOBILE FOOD UNITS CLASS I

ON ROOF (TOP)

* HOT WATER HEATER
ON TOP

REAR



DERBY R PHILLIPS (dba)

ACTION FOOD SERVICE

6036 W SUREY

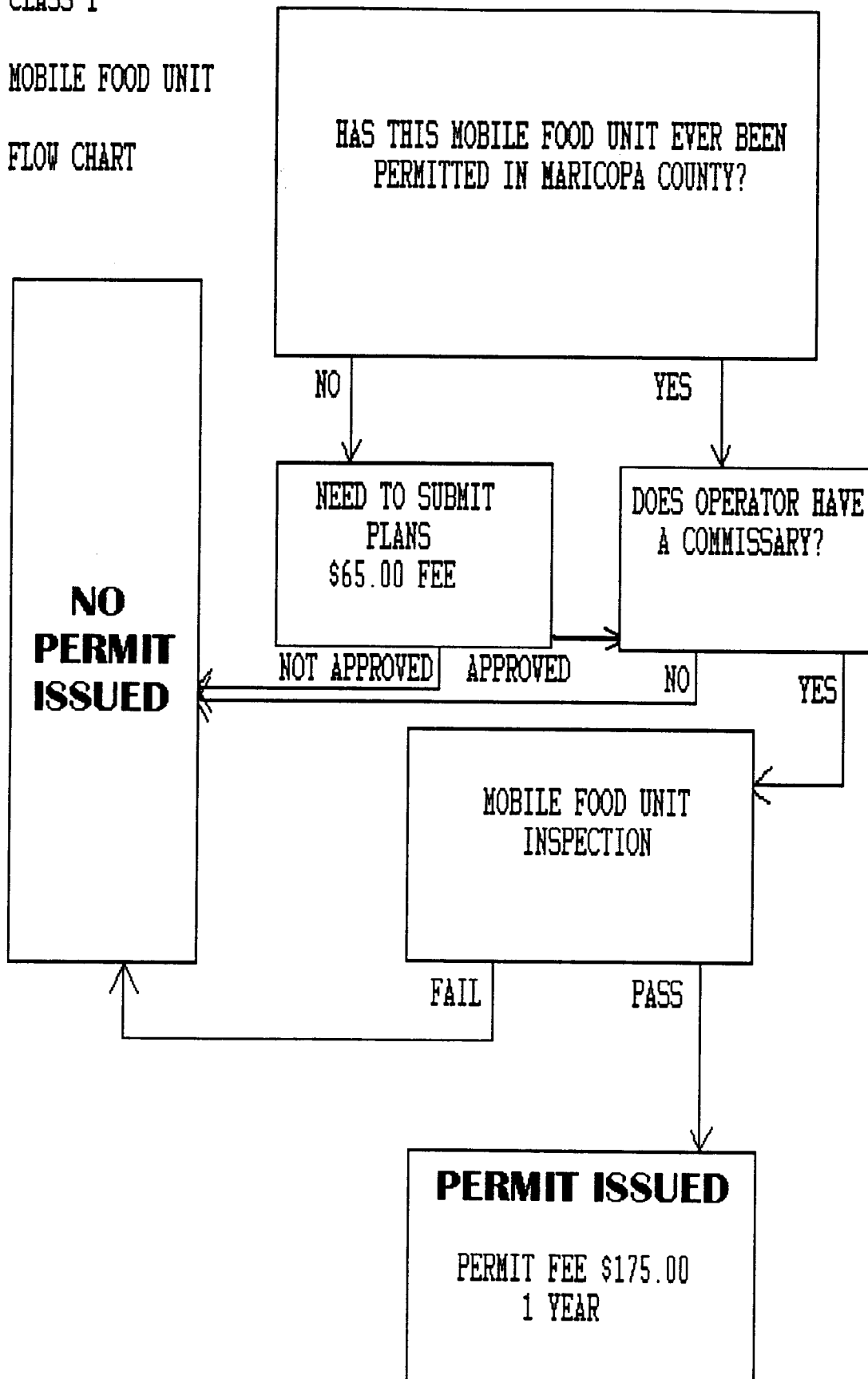
CALEDONIA AZ 85304

PHN 602 878 0287

CLASS I

MOBILE FOOD UNIT

FLOW CHART





ENVIRONMENTAL SERVICES DEPARTMENT

FIELD SERVICES DIVISION

Mobile Food Program

1001 North Central, Suite 350
Phoenix, AZ 85004
(602) 506-6073 (Spanish Speakers 506-6980) FAX (602) 506-6862

CONSTRUCTION GUIDE FOR MOBILE FOOD UNITS

This list is for the preliminary planning of mobile eating and drinking establishments. It does not mean that these are the only requirements. You must submit one copy of your plans, plus a plan review fee. Plan drawings must be 8 1/2 X 11 inches on white paper with **BLACK INK ONLY**. A plan review fee of \$65.00 must be paid at the time of submittal.

After your plans have been reviewed, you will receive notification of plan review from this Department. Upon receiving a letter of approval, you may proceed with construction. Upon completion, you will be asked to bring your vehicle to this Department for a permit inspection. Vehicle must be clean and all equipment operational at the time of inspection. Inspections are done **ONLY** on **TUESDAYS, WEDNESDAYS & THURSDAYS, 7:30 A.M. - 11:30 A.M. AND 1:00 P.M. - 4:00 P.M.** If all construction requirements are met, you will be issued your permit and vehicle decal. At that time, you will be required to remit the \$175.00 (one year) permit fee. You must qualify for and obtain a permit from this Department before operating your vehicle as a mobile food service establishment in Maricopa County.

1. Provide smooth, nonabsorbent, easily cleanable surfaces, light in color, for walls and ceilings of the kitchen, food preparation and utensil washing areas.
 - A. Provide a smooth, coved surface at the juncture of walls and floors in the kitchen, food preparation and utensil washing areas.
 - B. Floor surfaces in the food preparation and utensil washing areas shall be constructed of smooth, durable and non-porous materials that are easy to clean.
2. Protect the serve-out windows against fly entrance by an approved sliding screen, window or a mechanical air curtain over windows.
 - A. Provide self-closures on all entry-exit doors to food preparation areas.
3. Provide a waste line indirectly connected to the wastewater tank for the ice storage bin, or drain to exterior.
4. Provide an N.S.F. approved, three compartment sink with an adequate drain board at each end or, one drain board and an overhead drain rack mounted directly over the sink. The rack shall be made of the same or similar material as the sink. The sink must be large enough to wash the largest item/utensil. Minimum sink compartment size is 14" X 10" X 10" deep. Minimum drain board space is 144 square inches (e.g. 12" X 12").



ENVIRONMENTAL SERVICES DEPARTMENT FIELD SERVICES DIVISION

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OPERATING GUIDELINES FOR MOBILE FOOD UNITS

1. Mobile eating and drinking units may serve non-potentially hazardous foods, or may do limited preparation of potentially hazardous foods. Limited preparation means food preparation is simplified to reduce excessive steps where food may become contaminated (i.e. quick "cook & serve" or "assemble & serve" to order).
2. An approved commissary must be maintained for the storage of food, cleaning of equipment and utensils, emptying of waste tanks and filling the fresh water tank. The operator must report with the vehicle to the commissary at least daily. See separate commissary handout.
3. Preparation and packaging should be done in the commissary, i.e. washing and chopping lettuce, thawing and slicing of meats. Only minimal food preparation should be done on the vehicle.
4. All food items must be from an approved source. No home prepared foods allowed.
5. Proper food temperatures must be maintained at all times:
Hot -above 140 degrees F.
Cold -below 45 degrees F.
Facilities for hot holding must be mechanical, powered by propane, electricity, or generators, etc. Thermostatic controls are recommended to adequately control hot holding temperature. Mechanical refrigeration is preferred and may be required depending on menu (hazardous foods, length of business day and ambient air temperature).
6. Proper utensils must be provided to eliminate manual contact with food. The use of tongs or disposable plastic gloves to handle food is recommended. During operation, utensils should be stored in the food product with the handles up, or stored clean and dry.
7. A supply of hand soap, paper towels and approved sanitizing solution must be on the vehicle at all times. The hand sink must be available for use at all times.
8. Sanitized wiping cloths are required. Clean wiping cloths in a sanitizing solution (1 oz bleach to one gallon of water) in a sealed container is recommended.
9. Food may not be stored in direct contact with cloth towels.
10. Provide a metal stem type dial thermometer with scale reading 0-220 degrees F. in 2 degree increments.
11. All food service employees must attend Food Handler's Training Class.



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COMMISSARY - BASE OF OPERATIONS

- A. Mobile food units or pushcarts shall operate from a commissary or other fixed food service establishment and shall report at least daily to such location for all supplies and for all cleaning and service operations.**
- B. The commissary or other fixed food service establishment used as a base of operations for mobile food units or pushcarts shall be constructed and operated in compliance with the requirements of this Article.**
- C. Servicing area and operation.**
 - 1. Servicing Area.**
 - A. A mobile food unit servicing area shall be provided and shall include at least overhead protection for any supplying, cleaning or servicing operation. Within the servicing area, there shall be a location provided for the flushing and drainage of liquid wastes separated from the location provided for water servicing and for the loading and unloading of food and related supplies. This servicing area will not be required where only packaged food is placed on the mobile food unit or pushcart or where mobile food units do not contain waste retention tanks.**
 - B. The surface of the servicing area shall be constructed of a smooth nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean, and be graded to drain.**
 - C. The construction of the walls and ceilings of the servicing area is exempted from the provisions of R9-8-137 B.1 through R9-8-137 B.6.**
 - 2. Servicing Operations**
 - A. Potable water servicing equipment shall be installed according to A.C.R.R., Title 9, Chapter 8, Article 2 and shall be stored and handled in a way that protects the water and equipment from contamination.**
 - B. The mobile food unit liquid waste retention tank shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewage disposal system in accordance with R9-8-136 B.1.**